

## Pineapple Upside-Down Cake

1 Yellow Cake Mix

(Additional ingredients per cake mix instructions)

8 oz. can Sliced Pineapple (drain & save)

1 cup Brown Sugar (firmly packed)

6 oz. jar Maraschino Cherries (cut in half)

1. Prepare cake mix per instructions on package, but use 2 eggs instead of 3.
2. Pre-heat a 12" Dutch Oven. Just before you place your pineapple, spray the oven with Pam or other non-stick spray. (Spray the heck out of it.)
3. Arrange sliced pineapple into the pre-heated oven. Put 1/2 a cherry into each center.
4. Crumble brown sugar over the pineapple.
5. Cover with yellow cake batter. Spread batter evenly.
6. Cover & cook for about 45 minutes or until the cake pulls away from the sides easily.

Charcoal Hints: Use 8 briquettes underneath & 14-16 on the lid.

Serving Hints: When done, run a knife around the edge of the cake & quickly invert the Dutch Oven with the lid left on. Do this as evenly as possible. Serve from hot lid by placing a few stones or a lid holder underneath it. Leave Dutch Oven over the cake for a few minutes before removing it. Wear heavy gloves when you do this. Makes 10 servings.

Time: Preparation - 30 minutes; Cooking - 45 minutes; Stand - 10 minutes.